

Department of Public Health and Social Services Division of Environmental Health







Sodexo Management, Inc.





Food Establishment Inspection Report

Establishment Name: Sodexo Food Service-LBJ Elementary Permit Holder:

Sanitary Permit No.: 170003090 4/19/18

Location: Chalan San Antonio and Vitores, Tamuning

Time 9:06 Out:

Time

10:10

Establishment Type:

Cafeteria

Area Number: 6

Number:

649-1007

0

COS R PTS

Inspection Reason:

Inspection Date:

Regular

Regular

Grade:

Rating:

No. of Risk Factor/Intervention Violations:

0

No Follow-up:

Risk category:

No. of Repeat Risk Factor/Intervention Violations:

Follow-up Date:

4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R. IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

COS R PTS Compliance Status Compliance Status Supervision Person in charge present, demonstrates knowledge, and 6 In performs duties **Employee Health** Management awareness; policy 2 6 In Proper use of reporting, restriction, 3 In 6 and exclusion **Good Hygienic Practices** Proper eating, tasting, drinking, 6 4 In betelnut, or tobacco use No discharge from eyes, nose, and 5 6 In mouth **Preventing Contamination by Hands** 6 Hands clean and properly washed In 6 No bare hand contact with ready-to-ea foods or approved alternate method 7 In 6 properly followed Adequate handwashing facilities 6 8 In supplied and accessible **Approved Source** 6 9 In Food obtained from approved source 6 10 Food received at proper temperature N/O Food in good condition, safe, and 6 In unadulterated Required records available: shellstock 6 12 N/A tags, parasite destruction **Protection from Contamination** 13 Food separated and protected IN 6

N/A N/A	Proper cooking time and temperatures Proper reheating procedures for hot Proper cooling time and temperatures		6
N/A N/A	Proper reheating procedures for hot		H
N/A	· · · · ·		6
	Proper cooling time and temperatures		
11/0			6
N/O	Proper hot holding temperatures		6
IN	Proper cold holding temperatures		6
ln	Proper date marking and disposition		6
	Consumer Advisory		
NA	Consumer Advisory provided for raw or undercooked foods		6
	Highly Susceptible Populations		
IN	Pasteurized foods used; prohibited foods not offered		6
	Chemical		
NA	Food additives: approved and properly used		6
ln	Toxic substances properly identified, stored, used		6
Cor	nformance with Approved Procedures		
IN	Compliance with variance, specialized process, and HACCP plan		6
	IN NA IN Cor	In Proper date marking and disposition Consumer Advisory Consumer Advisory provided for raw or undercooked foods Highly Susceptible Populations IN Pasteurized foods used; prohibited foods not offered Chemical NA Food additives: approved and properly used In Toxic substances properly identified, stored, used Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	In Proper date marking and disposition Consumer Advisory Consumer Advisory Consumer Advisory provided for raw or undercooked foods Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered Chemical NA Food additives: approved and properly used In Toxic substances properly identified, stored, used Conformance with Approved Procedures IN Compliance with variance, specialized process, and HACCP plan Factors are improper practices or procedures identified as

foodborne illness or injury.

GOOD RETAIL PRACTICES

6

6

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit

Coi	Compliance Status		cos	R	PTS
	Safe Food and Water				
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
		Variance obtained for specialized			

Food contact surfaces: cleaned and

previously served, reconditioned, and

Proper disposition of returned,

unsafe food

n	to					
	Coi	mpliance	Status	cos	R	PTS
			Proper Use of Utensils			
	40		In-use utensils: properly stored			1
	41		Utensils, equipment and linens:			1

Person in Charge Viba Agulto

DEH Inspector (Print and Sign)

Leilani Navarro

Secondary Inspector:

Tertiary Inspector:

14

15

IN

In

Vener Raymundo

4/19/2018

Date:

4/19/2018



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29	Variance obtained for specialized	1	41	properly
	processing methods Food Temperature Control		42	Single-us
30	Proper cooling methods used; adequate equipment for temperature	1	43	Gloves u
	control			Utensils,
31	Plant food properly cooked for hot holding	1	44	Food and cleanable
32	Approved thawing methods used	1	1 📖	construc
33	Thermometer provided and accurate	1	45	Warewas
	Food Identification		46	Nonfood
34	Food properly labeled; original	1		P
	container Prevention of Food Contamination	amination	47	Hot & co
35	Insects, rodents, and animals not present	2	48	Plumbing devices
36	Contamination prevented during food preparation, storage & display	1	49	Sewage disposed
37	Personal cleanliness	1	50	Toilet fac supplied,
38	Wiping cloths: properly used and stored	1	51	Garbage, facilities
39	Washing fruits and vegetables	1	52	Physical and clear
I ha	ve read and understand the above violat	tion(s),	53	Adequate designate
		() /		

and I am aware of the corrective measures that shall be taken.

41	properly stored, dried, handled			1	
42	Single-use/single-service articles: properly stored, used				
43	Gloves used properly			1	
	Utensils, Equipment and Vending				
44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1	
45	Warewashing facilities: installed, maintained, used; test strips			1	
46	Nonfood-contact surfaces clean			1	
	Physical Facilities				
47	Hot & cold water available, adequate pressure			2	
48	Plumbing installed; proper backflow devices			2	
49	Sewage and wastewater properly disposed			2	
50	Toilet facilities: properly constructed, supplied, & cleaned			2	
51	Garbage/refuse properly disposed; facilities maintained			2	
52	Physical facilities installed, maintained, and clean			1	
53	Adequate ventilation and lighting; designated areas use			1	
	Documents and Placards				
54	Sanitary Permit Health Certificates			2	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Cubed Peaches / Chiller	33.5		
American Cheese / Upright Chiller	41.0		
Deli Ham / Upright chiller	40.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	BY DATE
	A regular inspection was conducted today. The previous inspection dated 05/16/17 resulted in a grade/rating of 7/A. Previous violations of Items No. 26 and 52 were corrected and no new violations were observed today.	
	Retrieved "A" Placard No. 02459. Posted "A" Placard No. 02493. Discussed this report with manager, Viba Agulto.	

Person in Charge Viba Agulto (Print and Sign)

Tertiary Inspector:

DEH Inspector Leilani Navarro (Print and Sign)

Secondary Inspector:

Vener Raymundo

Oulemkwan an Egyd

4/19/2018

4/19/2018



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Location: Chalan San Antonio and Vitores, Tamuning

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

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Person in Charge Viba Agulto

DEH Inspector Leilani Navarro (Print and Sign)

Vener Raymundo

Outemkwan

4/19/2018

4/19/2018

4/19/2018

Inspector: **Tertiary** Inspector:

Secondary



Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report

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